

imbiss

SNACKS TO START

SALTED PRETZEL | \$5 with MUSTARD + FONDUE | \$3

FRESH CHEESE | \$12 HOUSEMADE FARMER'S CHEESE TAPENADE + NAAN BREAD

BURRATA | \$12 with ASPARAGUS + EGG YOLK

MAC N CHEESE BITES | \$10

PIEROGIES | \$12 BROWN SAGE BUTTER WINGS | \$11

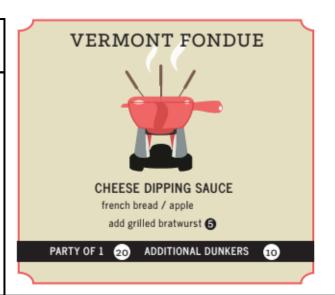
- + MESQUITE SMOKED
- + RED CURRY
- + BUFFALO

FRENCH ONION SOUP | \$9

ROASTED BRUSSEL SPROUTS | \$6 with SMOKED MAPLE

FRIED CAULIFLOWER | \$6 with PARMASEN + RED WINE VINAIGRETTE

HAND CUT FRITZ FRIES | \$6 with GARLIC AIOLI + HERBS



zwischen dem brot

BETWEEN THE BREAD

SERVED WITH FRITZ FRIES

THE HAMBURGER \$11 ON AN ENGLISH MUFFIN		
FREEBIES	CHEESE	TOP IT OFF
LETTUCE	BAYLEY BLUE \$3	BACON \$2
TOMATO		fried egg \$2
ONION	swiss \$1	sautéed mushrooms \$2
SPECIAL SAUCE	FONDUE \$2	

FRITZ BURGER | \$15 FONDUE + APPLE + ARUGULA

BUFFALO BURGER | \$15

CLASSIC BUFFALO SAUCE + BAYLEY HAZEN BLUE CHEESE + PICKLED CELERY

FRIED CHICKEN BÁHN MI | \$14 PÂTÉ + CUCUMBER + VIETNAMESE SLAW

BRATWURST | \$12
WHOLEGRAIN MUSTARD + SAUERKRAUT ON A PRETZEL ROLL

FALAFEL PITA | \$13
TZATZIKI + TOMATO + ONION + ARUGULA

hauptgericht

ENTRÉES

MUSHROOM RAVIOLI | \$22 BASIL + MASCARPONE CREAM SAUCE

PORK SCHNITZEL | \$22 PAN FRIED SPÄTZLE + DILL CREMA + RED CABBAGE

STEAK FRITZ | \$24

SKIRT STEAK + HAND CUT FRITZ FRIES + HERBED GARLIC BUTTER

FISH + CHIPS | \$17

RYE BEER BATTERED COD + FRITZ FRIES

HOUSEMADE PICKLES + 1000 ISLAND DRESSING

gemüsegarten

FROM THE GARDEN

MESCLUN GARDEN SALAD | \$9 CARROTS + CUCUMBERS + TOMATOES MAPLE BALSAMIC VINAIGRETTE

CLASSIC CAESAR SALAD | \$10
PARMESAN + CROUTONS + ANCHOVIES

BEET ROOT SALAD | \$13

ARUGULA + ROASTED BEETS + WARM GOAT CHEESE

LEMON BASIL VINAIGRETTE

MAKE IT A MEAL + CHICKEN | \$5 + GRILLED SHRIMP | \$8

prices are subject to a 10% meals or 11% beverage tax | 18% gratuity will be added to parties of 6 or more